

## APPETIZERS

	<i>½ Tray</i> <b>6-8</b>	<i>Full Tray</i> <b>10-12</b>
<b><i>Baked Clams Oreganata</i></b> Little neck clams filled with seasoned Italian breadcrumbs, baked in a scampi sauce	<b>\$49.95</b>	<b>\$74.95</b>
<b><i>Cold Antipasto</i></b> Traditional assortment of cured meats and cheeses served on a bed of mixed greens	<b>\$44.95</b>	<b>\$69.95</b>
<b><i>Cold Seafood Salad</i></b> An assortment of fresh cooked seafood marinated with lemon, basil, extra virgin olive oil and crushed red pepper	<b>\$59.95</b>	<b>\$109.95</b>
<b><i>Fried Calamari</i></b> Lightly floured and seasoned fried calamari, cooked golden brown	<b>\$49.95</b>	<b>\$69.95</b>
<b><i>Grilled Portobello alla Toscana</i></b> Grilled portobello mushroom served with soft mascarpone polenta	<b>\$44.95</b>	<b>\$69.95</b>
<b><i>Misto Terra</i></b> Assorted grilled vegetables and homemade mozzarella marinated with extra virgin olive oil, basil and balsamic vinegar	<b>\$44.95</b>	<b>\$69.95</b>
<b><i>Mozzarella Caprese</i></b> Homemade mozzarella, tomatoes, roasted red peppers, and fresh basil, drizzled with extra virgin olive oil	<b>\$44.95</b>	<b>\$69.95</b>
<b><i>Mozzarella Sticks</i></b> Mozzarella sticks seasoned, breaded and baked, served with tomato sauce	<b>\$39.95</b> (30 pcs)	<b>\$69.95</b> (60 pcs)
<b><i>P.E.I. Mussels Marinara or Fra Diavolo</i></b> Imported PEI mussels sauteed in a tomato broth or a spicy marinara	<b>\$44.95</b>	<b>\$74.95</b>
<b><i>Buffalo Wings</i></b> Classic style chicken wings tossed in our famous hot sauce	<b>\$44.95</b>	<b>\$69.95</b>
<b><i>Stuffed Mushroom Oreganata</i></b> Mushrooms filled with seasoned Italian breadcrumbs and vegetables with lemon, garlic and white wine	<b>\$39.95</b>	<b>\$59.95</b>
<b><i>Tri-Color Pasta Salad</i></b> Tri-color pasta with grilled vegetables, homemade mozzarella, tomatoes and Gaeta olives marinated in a Italian vinaigrette	<b>\$39.95</b>	<b>\$59.95</b>
<b><i>Chicken Fingers</i></b> Golden chicken tenders served with french fries	<b>\$39.95</b>	<b>\$59.95</b>

## SIDE ORDERS

<b><i>Broccoli</i></b> Sauteed or steamed fresh broccoli	<b>\$29.95</b>	<b>\$49.95</b>
<b><i>Garlic Mashed Potatoes</i></b> Homemade mashed potatoes whipped with fresh garlic and herbs	<b>\$29.95</b>	<b>\$49.95</b>
<b><i>Mixed Vegetables</i></b> Sauteed or steamed seasonal mixed vegetables	<b>\$29.95</b>	<b>\$49.95</b>
<b><i>Potatoes Croquet</i></b> Breaded and seasoned potatoes fried golden brown	<b>\$29.95</b>	<b>\$49.95</b>
<b><i>Roasted Potatoes</i></b> Oven roasted potatoes with fresh herbs	<b>\$29.95</b>	<b>\$49.95</b>
<b><i>String Beans</i></b> Sauteed or steamed fresh string beans	<b>\$29.95</b>	<b>\$49.95</b>
<b><i>Broccoli Rabe</i></b> Sauteed or steamed fresh broccoli rabe	<b>\$39.95</b>	<b>\$59.95</b>

## INSALATE

*½ tray with grilled chicken add \$12.00 Full tray with grilled chicken add \$22.00*

	<i>½ Tray</i> <b>6-8</b>	<i>Full Tray</i> <b>10-12</b>
<b><i>Insalate di Casa</i></b> Iceberg, romaine lettuce, tomatoes, cucumbers, red onions, and Gaeta olives dressed in a Italian vinaigrette	<b>\$39.95</b>	<b>\$54.95</b>
<b><i>Cesare</i></b> Romaine hearts with our classic homemade Caesar dressing, garlic croutons and shaved parmigiano	<b>\$39.95</b>	<b>\$64.95</b>
<b><i>Mediterranean</i></b> Red oak leaf lettuce, grape tomatoes, kalamata olives, imported Greek feta cheese, diced Granny Smith apples, dressed with a Spanish sherry vinaigrette	<b>\$44.95</b>	<b>\$69.95</b>
<b><i>Romano</i></b> Baby Spinach, gorgonzola pancetta, tomatoes, red onions, and toasted walnuts dressed in a Spanish sherry vinaigrette	<b>\$44.95</b>	<b>\$64.95</b>
<b><i>Tricolore</i></b> Arugula, radicchio, endive dressed with an aged balsamic vinaigrette	<b>\$44.95</b>	<b>\$64.95</b>
<b><i>Toscana</i></b> Arugula, sliced pears, roasted peppers, goat cheese, red onions, dressed in an aged balsamic vinaigrette, and drizzled with clover honey	<b>\$44.95</b>	<b>\$64.95</b>
<b><i>Adriana</i></b> Mesculin greens, porobello mushrooms, red onions, tomatoes, and homemade mozzarella, dressed in a raspberry vinaigrette	<b>\$44.95</b>	<b>\$69.95</b>

## PASTA

<b><i>Penne Pomodoro and Basilico</i></b> Penne tossed with a fresh tomato and basil sauce	<b>\$34.95</b>	<b>\$54.95</b>
<b><i>Gemelli Siciliana</i></b> Rope shaped pasta in a marinara sauce with roasted eggplant and peas, topped with Sicilian ricotta salata	<b>\$44.95</b>	<b>\$74.95</b>
<b><i>Penne Primavera</i></b> Penne with fresh diced mixed vegetables in a garlic white wine sauce or tomato basil sauce	<b>\$44.95</b>	<b>\$74.95</b>
<b><i>Rigatoni al Forno</i></b> Baked rigatoni with ricotta, tomato sauce, topped with melted mozzarella	<b>\$44.95</b>	<b>\$74.95</b>
<b><i>Baked Manicotti</i></b> Homemade crepes filled and rolled with ricotta, then baked with tomato sauce and melted mozzarella	<b>\$44.95</b>	<b>\$74.95</b>
<b><i>Farfalle Firenze</i></b> Bowtie pasta with chicken, broccoli and sundried tomatoes in a light shallot cream sauce	<b>\$44.95</b>	<b>\$74.95</b>
<b><i>Gemelli alla Figaro</i></b> Rope shaped pasta with mixed mushrooms, sundried tomatoes and basil in a shallot and garlic white wine sauce	<b>\$44.95</b>	<b>\$74.95</b>
<b><i>Homemade Cheese Ravioli</i></b> Cheese ravioli filled with ricotta and tossed with a tomato and basil sauce	<b>\$44.95</b>	<b>\$74.95</b>
<b><i>Penne alla Vodka</i></b> Penne tossed in a pink sauce with vodka and finished with parmigiano	<b>\$44.95</b>	<b>\$74.95</b>
<b><i>Rigatoni alla Bolognese</i></b> Rigatoni tossed in a fresh meat ragu, finished with parmigiano	<b>\$44.95</b>	<b>\$74.95</b>
<b><i>Rigatoni Ragusa</i></b> Rigatoni in a pink sauce with Italian ground sausage and peas	<b>\$44.95</b>	<b>\$74.95</b>
<b><i>Baked Lasagna</i></b> Homemade lasagna sheets layered with meat ragu, ricotta and mozzarella	<b>\$49.95</b>	<b>\$79.95</b>

## ENTREES

	<i>½ Tray</i> <b>6-8</b>	<i>Full Tray</i> <b>10-12</b>
<b><i>Eggplant Parmigiana</i></b> Thinly sliced and breaded eggplant with a tomato and basil sauce, topped with melted mozzarella	<b>\$49.95</b>	<b>\$74.95</b>
<b><i>Eggplant Rollatini Fiorentina</i></b> Rolled eggplant filled with a delicate ricotta cheese and spinach blend, baked in tomato sauce and melted mozzarella	<b>\$49.95</b>	<b>\$74.95</b>
<b><i>Grilled Eggplant Caprese</i></b> Grilled eggplant topped with fresh tomato, mozzarella, and basil, baked in a tomato basil sauce	<b>\$49.95</b>	<b>\$74.95</b>
<b><i>Italian Sausage, Peppers and Onions</i></b> Italian sweet sausage sauteed with mixed peppers and Spanish onions in a tomato sauce	<b>\$49.95</b>	<b>\$74.95</b>
<b><i>Italian Sausage and Potatoes</i></b> Italian sweet sausage, sauteed with potatoes and hot cherry peppers	<b>\$49.95</b>	<b>\$74.95</b>
<b><i>Italian Sausage and Broccoli Rabe</i></b> Grilled Italian sweet sausage served on a bed of sauteed broccoli rabe	<b>\$49.95</b>	<b>\$74.95</b>
<b><i>Italian Sausage or Meatballs</i></b> Baked Italian sausage or meatballs in a fresh tomato sauce	<b>\$44.95</b>	<b>\$69.95</b>

## POLLO

<b><i>Chicken Parmigiano</i></b> Breaded and seasoned chicken cutlet with tomato basil sauce topped with melted mozzarella	<b>\$59.95</b>	<b>\$84.95</b>
<b><i>Chicken Francese</i></b> Chicken breast dipped in an egg batter, lightly sauteed with lemon and white wine	<b>\$59.95</b>	<b>\$84.95</b>
<b><i>Chicken Marsala</i></b> Chicken breast with mixed mushrooms and a marsala brown wine sauce	<b>\$59.95</b>	<b>\$84.95</b>
<b><i>Chicken Primavera</i></b> Chicken breast with fresh diced mixed vegetables in a light shallot, garlic and white wine sauce	<b>\$59.95</b>	<b>\$84.95</b>
<b><i>Chicken Abruzzese</i></b> Chicken breast with artichoke hearts, sundried tomatoes, and Gaeta olives in a cognac sauce	<b>\$59.95</b>	<b>\$84.95</b>
<b><i>Chicken Napoletana</i></b> Chicken breast, Italian sausage, hot cherry peppers and fresh rosemary in lemon, garlic and white wine sauce	<b>\$59.95</b>	<b>\$84.95</b>
<b><i>Chicken Piemontese</i></b> Chicken breast with pearl onions, toasted walnuts and gorgonzola cheese in a light shallot cream sauce	<b>\$59.95</b>	<b>\$84.95</b>
<b><i>Chicken alla Ponte</i></b> Chicken breast topped with ham, broccoli, mozzarella, in a lemon caper white wine sauce	<b>\$59.95</b>	<b>\$84.95</b>
<b><i>Chicken Positano</i></b> Chicken breast with portobello mushrooms, roasted peppers and toasted walnuts in a cognac sauce	<b>\$59.95</b>	<b>\$84.95</b>
<b><i>Chicken Romano</i></b> Chicken breast topped with fresh spinach and mozzarella baked with a lemon and caper white wine sauce	<b>\$59.95</b>	<b>\$84.95</b>
<b><i>Chicken Calabrese</i></b> Grilled chicken breast with mixed mushrooms, roasted plum tomatoes and pearl onions in a port wine sauce	<b>\$59.95</b>	<b>\$84.95</b>
<b><i>Chicken Rollatini</i></b> Chicken breast stuffed with prosciutto, spinach and provolone cheese	<b>\$59.95</b>	<b>\$89.95</b>

## VITELLO

	<i>½ Tray</i> 6-8	<i>Full Tray</i> 10-12
<b><i>Veal Parmigiano</i></b> Breaded and seasoned veal cutlet with tomato basil sauce, topped with melted mozzarella	<b>\$74.95</b>	<b>\$119.95</b>
<b><i>Veal Marsala</i></b> Veal scaloppine with mixed mushrooms in a marsala wine sauce	<b>\$74.95</b>	<b>\$119.95</b>
<b><i>Veal Pizzaiola</i></b> Veal scaloppine with mixed mushrooms and peppers in a marinara sauce	<b>\$74.95</b>	<b>\$119.95</b>
<b><i>Veal Francese</i></b> Veal scaloppine dipped in an egg batter, lightly sauteed with lemon and white wine	<b>\$74.95</b>	<b>\$119.95</b>
<b><i>Veal Rosmarino</i></b> Veal scaloppine with sundried tomatoes, asparagus and fresh rosemary in a cognac sauce	<b>\$74.95</b>	<b>\$119.95</b>
<b><i>Veal Sant'Antonio</i></b> Veal scaloppine with Sicilian oranges, Gaeta olives and toasted almonds in a champagne sauce	<b>\$74.95</b>	<b>\$119.95</b>
<b><i>Veal Vinsanto</i></b> Veal scaloppine with roasted peppers, spinach and shitake mushrooms in a vinsanto wine sauce	<b>\$74.95</b>	<b>\$119.95</b>
<b><i>Veal Volare</i></b> Veal scaloppine with diced zucchini, butternut squash and pear tomatoes in a madera wine sauce	<b>\$74.95</b>	<b>\$119.95</b>

## PESCE

<b><i>Shrimp Parmigiana</i></b> Jumbo breaded shrimp with tomato sauce and topped with melted mozzarella	<b>\$74.95</b>	<b>\$119.95</b>
<b><i>Baked Lemon Sole Milanese</i></b> Fillet of sole breaded and baked golden brown	<b>\$69.95</b>	<b>\$109.95</b>
<b><i>Grilled Salmon Piccata</i></b> Grilled wild salmon with lemon, caper and white wine sauce	<b>\$74.95</b>	<b>\$114.95</b>
<b><i>Lemon Sole Francese</i></b> Fillet of Lemon sole dipped in egg batter, sauteed lightly brown with lemon and white wine sauce	<b>\$74.95</b>	<b>\$109.95</b>
<b><i>Baked Tilapia Oreganata</i></b> Fillet of tilapia topped with seasoned bread crumbs baked in a lemon garlic and white wine sauce	<b>\$74.95</b>	<b>\$109.95</b>
<b><i>Red Snapper Livornese</i></b> Broiled red snapper fillet with Gaeta olives, Spanish onions, and capers in a marinara sauce	<b>\$74.95</b>	<b>\$109.95</b>
<b><i>Frutti di Mare</i></b> An assortment of fresh seafood cooked in a light tomato broth or	<b>\$89.95</b>	<b>\$129.95</b>

## PANINI

	<i>Platter</i>
<b><i>Bice</i></b> grilled assorted mixed vegetables and fresh mozzarella with basil pesto	<b>\$49.95</b>
<b><i>Campagna</i></b> Fresh sliced ripened tomatoes homemade mozzarella and basil drizzled with extra virgin olive oil	<b>\$49.95</b>
<b><i>Ponte</i></b> grilled chicken breast, portobello mushrooms, roasted peppers and gorgonzola cheese	<b>\$49.95</b>
<b><i>LeMadre</i></b> grilled zucchini, carmalized onions, smoked mozzarella and sundried tomatoes	<b>\$49.95</b>
<b><i>Da Silvano</i></b> assorted Italian cured meats, sliced provolone, roasted peppers and lettuce drizzled with a balsamic dressing	<b>\$49.95</b>
<b><i>La Parma</i></b> prosiutto di parma, arugala, goat cheese and sliced tomatoes	<b>\$49.95</b>

## PAESE HEROS

3FT, 4FT, OR 6FT.

<b><i>Italian Combo</i></b> Ham, provolone, salami, pepperoni, lettuce, roasted peppers and tomatoes with an Italian vinaigrette	<b>\$18.95 ft.</b>
<b><i>Chicken Parmigiana</i></b> Breaded and seasoned chicken cutlet with tomato sauce, topped with melted mozzarella	<b>\$19.95 ft.</b>
<b><i>Eggplant Parmigiana</i></b> Thinly sliced and breaded eggplant, with tomato sauce, topped with melted mozzarella	<b>\$19.95 ft.</b>
<b><i>Grilled Chicken Breast</i></b> Grilled chicken breast with lettuce, tomatoes, red onions and roasted red peppers with an Italian vinaigrette	<b>\$19.95 ft.</b>
<b><i>Grilled Chicken and Broccoli Rabe</i></b> Grilled chicken breast topped with sauteed broccoli rabe and fresh mozzarella	<b>\$19.95 ft.</b>
<b><i>Grilled Mixed Vegetables</i></b> Assorted grilled mixed vegetables, tomatoes and homemade mozzarella with balsamic vinaigrette	<b>\$19.95 ft.</b>

## RISOTTO

	<i>½ Tray</i> 6-8	<i>Full Tray</i> 10-12
<b><i>Risotto Barese</i></b> Arborio rice with Italian ground sausage and peas in a pink sauce, topped with shaved parmigiano	<b>\$64.95</b>	<b>\$99.95</b>
<b><i>Risotto Calabria</i></b> Arborio rice with chicken, spinach, butternut squash and diced tomatoes in a garlic and shallot white wine sauce	<b>\$64.95</b>	<b>\$99.95</b>
<b><i>Risotto Primavera</i></b> Arborio rice with fresh diced mixed vegetables and basil in a shallot, garlic and white wine sauce or tomato and basil sauce	<b>\$64.95</b>	<b>\$99.95</b>
<b><i>Risotto Palermo</i></b> Arborio rice with shrimp, arugula, mixed mushrooms and sundried tomatoes in a tomato brandy sauce	<b>\$74.95</b>	<b>\$109.95</b>
<b><i>Risotto Pescatore</i></b> Arborio rice with calamari, shrimp, mussels, scungilli and clams in a marinara sauce or fra diavolo sauce	<b>\$79.95</b>	<b>\$119.95</b>

## DOLCI

	<i>½ Tray</i>	<i>Full Tray</i>
<b><i>Assortment of fresh miniature pastries</i></b>	<b>\$14.95 per pound</b>	
<b><i>Assorted Italian Cookie Platter</i></b> Italian biscotti, chocolate chip and sugar Cookies	<b>\$39.95</b>	<b>\$59.95</b>
<b><i>Cannoli</i></b> Miniature cannoli's filled with fresh ricotta and chocolate chip filling	<b>\$39.95</b>	<b>\$69.95</b>
<b><i>Torta di Formaggio</i></b> Our famous Italian cheese cake made with ricotta, mascarpone, cream cheese blended with a hint of orange and lemon zest	<b>\$44.95</b>	
<b><i>Tiramisu</i></b> Lady fingers soaked in espresso with kahlua and mascarpone	<b>\$49.95</b>	<b>\$74.95</b>

# Paese Pasta & Pizza Trattoria



# Catering Menu

## A New Experience in Italian Cuisine

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If you have any food allergies please inform us

*All prices are subject to price change and tax*